

Never Fail Dumplings

2 c. flour
 $\frac{1}{2}$ t. salt
1 egg, beaten

$\frac{1}{4}$ t. baking powder
1 T. fat
milk to make 1 cup

Sift dry ingredients together. If solid fat is used cut it in dry ingredients. If liquid fat is used add it to egg and milk mixture. Add this mixture to the dry ingredients. Let stand 10 min. Drop by spoonful into hot broth. Cook about 25 min.

These may be cooked uncovered. If lid is used do not lift during cooking process as dumplings may fall.

